

Amendments to the Claims:

The following listing of claims will replace all prior versions, and listings, of claims in the application. Please amend the claims as follows:

Listing of Claims:

1. (Original) A method of making a red pigmented composition comprising:
preparing an aqueous extract of *Garcinia* indica fruit comprising at least one red colorant;
treating said extract with a cation exchange resin such that said at least one red colorant associates with said resin;
eluting said at least one red colorant from said resin with an eluting solution comprising at least one alcohol and at least one acid to yield a red-colored eluate;
collecting and concentrating said eluate to provide a concentrate.
2. (Currently amended) The method of claim 1 wherein said at least one alcohol is ~~chosen~~ selected from the group consisting of methanol, ethanol and isopropanol and said at least one acid is ~~chosen-selected~~ selected from the group consisting of hydrochloric acid, citric acid, acetic acid, tartaric acid and hydroxy citric acid.
3. (Original) The method of claim 1 comprising placing said concentrate in a non-oxidizing atmosphere in an aseptic container.
4. (Currently amended) The method of claim 3 wherein said non-oxidizing atmosphere comprises a vacuum or a gas ~~chosen-selected~~ selected from the group consisting of nitrogen and helium.
5. (Original) The method of claim 1 wherein said concentrating comprises evaporating under vacuum at a temperature below 40°C.
6. (Currently amended) The method of claim [[6]] 5 wherein said vacuum is in the range of 25 - 50 mm mercury and/or said temperature is in the range of 20 - 35°C.

7. (Original) The method of claim 1 comprising washing said resin with water before said eluting.
8. (Original) The method of claim 1 comprising adding a color stabilizing agent to said concentrate.
9. (Currently amended) The method of claim 8 wherein ~~said step of~~ adding a color stabilizing agent comprises combining with said concentrate at least one antioxidant ~~chosen~~ selected from the group consisting of tocopherol, aqueous extracts of *Occimum sanctum*, and aqueous extracts of *Azadiracta indica*.
10. (Canceled)
11. (Currently amended) A ~~combination~~ product comprising a color-stabilized red pigmented extract of *Garcinia indica* containing at least one anthocyanin compound wherein said extract is contained in aseptic packaging in a non-oxidizing atmosphere, and wherein said extract is prepared by the method of claim 3.
12. (Currently amended) The ~~combination-product~~ of claim 11 wherein said non-oxidizing atmosphere comprises nitrogen gas.
13. (Currently amended) The ~~combination-product~~ of claim 11 wherein said extract further includes at least one color stabilizing agent ~~chosen~~ selected from the group consisting of tocopherol, aqueous extracts of *Occimum sanctum*, and aqueous extracts of *Azadiracta indica*.
14. (Currently amended) The ~~combination-product~~ of claim 11 wherein said extract ~~comprises~~ is in the form of a concentrate.

15. (Currently amended) The ~~combination-product~~ of claim 11 wherein said extract ~~comprises~~ is in the form of an aqueous solution.

16. (Currently amended) The ~~combination-product~~ of claim 11 ~~comprising a wherein said~~ product is ~~chosen from the group consisting of food colorings, beverages, nutraceuticals, pharmaceuticals and toiletries~~ a food coloring, beverage, nutraceutical, pharmaceutical or toiletry.

17. (Currently amended) The ~~combination-product~~ of claim 11 wherein said extract comprises cyanidin-3-glucoside and cyanidin-3-sambubioside.

18. (Currently amended) The ~~combination-product~~ of claim 17 wherein said extract comprises about 61 wt% cyanidin-3-glucoside and about 35 wt% cyanidin-3-sambubioside.

19. (Currently amended) The ~~combination-product~~ of claim 11 wherein said extract ~~comprises~~ is present in a product chosen-selected from the group consisting of food colorings, foods, beverages, nutraceuticals, pharmaceuticals and toiletries.

20. (Currently amended) A method of tinting a food, beverage, nutraceutical, pharmaceutical or toiletry product comprising:

obtaining ~~the combination of claim 11~~ a color-stabilized red pigmented extract of *Garcinia indica*, including at least one anthocyanin compound, contained in aseptic packaging in a non-oxidizing atmosphere, wherein said extract is prepared by the method of claim 3;

and adding delivering from said packaging a sufficient amount of the color stabilized red pigmented extract to said food, beverage, nutraceutical, pharmaceutical or toiletry product to impart a red color.